

Isai Paoccha

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PROFILE

Chef with a track record building high-impact solutions and improving KPIs.

TECHNICAL SKILLS

Cuisine Styles

Pastry • Mediterranean • Asian Fusion

Kitchen Skills

Sauce-making • Cost Control • Butchery

Operations

Catering

Soft Skills

Training • Team Leadership • Time Management • Quality Control

WORK EXPERIENCE

Line Cook — Batz Group (2015 - 2024)

- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 29% through optimized dish pricing.
- Maintained food cost under 20% with vendor negotiations and waste controls.

Sous Chef — Gottlieb, Windler and Wolf (2016 - Present)

- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.
- Maintained food cost under 31% with vendor negotiations and waste controls.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Marvin, Towne and Bogisich (2024 - 2025)

- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.
- Maintained food cost under 35% with vendor negotiations and waste controls.
- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.

Line Cook — Cummerata, Reynolds and Carter (2025 - Present)

- Maintained food cost under 35% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 21% through optimized dish pricing.

Private Chef — Nienow and Sons (2020 - Present)

- Catered private events for up to 229 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.
- Managed kitchen of 5 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 35% with vendor negotiations and waste controls.

EDUCATION

B.A. Hospitality Management, Aufderhar Inc Institute (2021)

CERTIFICATIONS

- Certified Sommelier (optional)
- Food Safety Manager
- HACCP Level 3